

BRUNCH

TWO COURSES £21 / THREE COURSES £26

STARTERS

Wiltshire Crayfish

1/2doz or 1doz

Served with toast sourdough, butter and dill
£6/12 supplement

Baby spinach, pear, stilton, banyuls dressing

Aster Caesar salad, Greenland prawns,
smoked vendace, baby gem

Pork roll, aquavit mustard

Egg Victoria, lobster, seeded sourdough,
truffle hollandaise
£5 supplement

Egg Benedict, wafer thin ham, sourdough,
hollandaise, bacon crumb

Egg Florentine, avocado, sweet rye,
hollandaise, pumpkin seeds

UNLIMITED COTE DE PROVENCE

ROSE OR BUBBLES £15

MAINS

Crab linguine, prawn velouté, cherry tomatoes
£5 supplement

Steak tartare, green salad, sourdough toast

Beetroot risotto, pea shoots, Pecorino

Grilled sea bream, potato salad,
crème fraiche vinaigrette

Corn fed chicken paillard, summer slaw

Rib eye, celeriac remoulade, BBQ hollandaise
£5 supplement

SIDES

£3.50

Crispy pancetta

Aster cured salmon

Avocado, lemon & cress

Triple cooked chips

Selection of Nordic breads

DESSERTS

Nordic mess: Kefir mousse, berries,
meringue, strawberry coulis

Poached peach Melba

Coconut pannacotta, basil shortbread, lingonberries

Selection of Aster ice creams and sorbets

Selection of cheeses, quince jelly, crackers
£6 supplement

JUICES

£3.50

Pink grapefruit, Orange,
Beetroot,
Carrot & Ginger,

SIGNATURE COCKTAILS

£10.50

Aster Martini

Greenway

French Renaissance

Please note that bubbles for the free flowing Brunch will be available for 2 hours from your booking time

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances